

# **SIDE CONTROL ELECTRIC HOBS**

**NEW WORLD 60**

User & Installation Instructions



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*Please keep this handbook for future reference, or for anyone else  
who may use the appliance.*

# Our Warranty

Should you need it . . . .

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee.

In order to apply for a one year guarantee, simply fill in the details on the card and post it off, this will register your appliance.

Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off.

Alternatively, you can register, and apply for extended warranty on line at:

**[www.newworld.co.uk](http://www.newworld.co.uk)**

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

Our Customer Care Centre can be called on:

**0844 815 3747**

We aim to answer calls as quickly as possible, and in strict rotation as soon as one of our Customer Care team becomes free.

Please ensure that you have available your appliance model number and serial number, there is a space at the back of this book for recording that information.

Alternatively visit the web site.

Outside the UK and Northern Ireland, please contact your local supplier.

## **Introduction**

This hob is intended to be built into a domestic kitchen. This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

### **Your 1st Year Guarantee**

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

### **Electrical connections**

Please refer to the installation instructions.

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations.

**Warning:** This hob **MUST** be earthed.

**Before using the hob for the first time**, remove any packaging or protective polythene film. We recommend that you prime the hotplates - refer to section "Care & Cleaning".

## **Using the hob**

### **To switch on**

Turn the selected control knob clockwise to the required setting. The orange power light will show when any hotplates are on.

### **Be safe - not sorry**

**Caution: When you are cooking, keep children away from the vicinity of the hob.**

- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the hob to cool after switching off.
- Never use the appliance for heating a room.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplates.

- Keep all flammable materials (such as curtains, clothing & furnishings) away from the hob.
- Do not let pans overhang the control knobs, as this may overheat and damage them.
- Never leave fat or oil unattended on a lit hob.
- Take care when cooking foods in salted water - refer to cleaning section.

**Check that all controls are in the off position when you have finished cooking.**

### **Pans**

When buying new pans, always refer to the pan manufacturer's guidelines.

Pans must have a completely flat base. Any deformity in the base will cause a loss of cooking efficiency and can lead to overheating of the hob.

Always use pans which are large enough to prevent spillage, especially for deep frying.

Avoid using double pans, or old mis-shapen pans which are unstable and dangerous.

Pans must be matched to the heater of the closest size. Using small pans on large hotplates, or large pans on small hotplates, will cause a loss of cooking efficiency and can lead to overheating of the hob, potentially causing damage to control knobs & power light and discolouration of stainless steel hobs.

Use pans with a base diameter between minimum 100mm / 4 ins and maximum 230mm / 9 ins. Heaters must not be operated without a pan on, or be left running after removing a pan. This can lead to severe overheating of the hob.

Complying with these points will ensure that your hob operates with minimum use of energy, fastest cooking times and that all parts of the hob remain as cool as possible. Failure to comply will result in slower cooking, energy waste and in severe cases can lead to damage to the hob or its surroundings.

## **Care & Cleaning**

**Caution:** Any cleaning agent used incorrectly may damage the hob.

**Always let the hob cool before cleaning.**

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the hob through lack of cleaning. In extreme cases this may amount to misuse of the appliance & could invalidate your guarantee.

Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

### **Control knobs**

Only use hot soapy water. Control knobs can be removed for cleaning, but take care to ensure that they are repositioned correctly after cleaning.

### **Facia / hob control panel**

When cleaning the facia area, care must be taken on symbols / markings. **Only** use hot soapy water.

### **Vitreous enamel surfaces** (Enamel hobs only)

HOB SPILLAGE WELL

Use a mild cream cleaner.

### **Stainless Steel surfaces**

HOB SPILLAGE WELL (STAINLESS STEEL MODELS ONLY), SOLID PLATE SPILLRINGS

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using a stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of Baby Oil and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

### **Solid plate elements**

*Care and maintenance:*

*Before using the hob for the first time*, we recommend that you prime then season the hotplates.

To prime the hotplates, switch on each element in turn for a

short period, without a pan, to harden and burn off the coating. Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process. Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a **thin** coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used. Refer to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate(s).

*Cleaning:*

**Important:** Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth. When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleansing agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream or powder cleaner. Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).

**Installation**

**Clearances & dimensions**

The room should have good light and ventilation but be free from draughts.

The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

We recommend ceramic tiling for the rear wall directly behind the hob.

No shelf or overhang of combustible material should be closer than 650mm above the hob.

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer’s instructions.

No combustible materials or flammable liquids should be stored below the hob.

Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob and does not get trapped during installation.

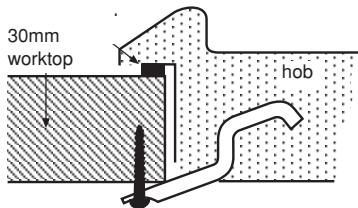
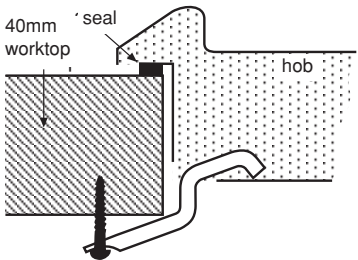
**Important:** Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.

**Important:** Make sure the electric supply is switched off before connection is made.

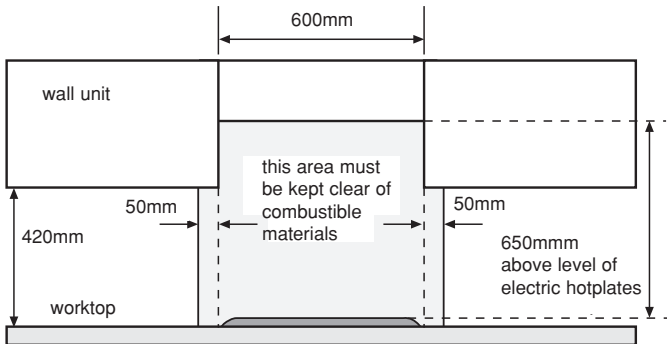
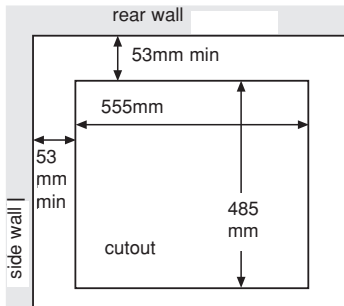
**Secure hob to worktop**

Place the hob in the cutout and secure in place using the four brackets and screws provided. The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.

The screw should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop.



If the base of the hob is accessible after installation then a partition must be fitted 20mm below the base to prevent access.



**Installation advice - cabinetry**

**Dealing with sides, cross-rails & back-panels in cabinetry**

Depending on the cabinets, the worktop thickness & the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet. These can be dealt with as follows;

**Cabinet sides**

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary to cut away the top of the unit sides locally to clear the hob and/or the clamp brackets.

**Cross-rails**

- 1. Interference with hob base  
If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cut-away to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.
- 2. Interference with clamp brackets  
If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

**Back-panel**

If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cut-away to allow the brackets to be installed.

**Stone (Granite or equivalent) worktops**

Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.

- 1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.
- 2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

**Connect to the electricity supply**

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations.

The supply must be: 220 - 240V ~ 50Hz.

Connection must be made using a **double pole cooker control unit of 30 ampere** minimum capacity, with 3mm minimum contact separation at all poles.

Connection should be made using a cable suitable for the max. load of the hob (see opposite). The hob **MUST** earthed.

If the switch is directly behind the hob, it should be at least 460mm above it and the supply cable must be protected from the heat.

Make sure the supply is switched off before connection is made.

**Warning:** This electric hob must be earthed.

**Technical Data**

**Data badge:** Underside of the hob base

**Electrical supply:** 220 - 240V ~ 50Hz

**Electrical connection:** Rear Right-Hand Side

**Electrical element ratings at 240V:**

Models with;	1 red spot	2 red spots
Front Left-Hand Side	* 2000W	* 2000W
Rear Left-Hand Side	1000W	1000W
Rear Right-Hand Side	1500W	1500W
Front Right-Hand Side	1000W	* 1500W
Maximum load at 240V	5500W	6000W

\* High speed 'red spot' element

**Countries of destination:** (GB) Great Britain, (IE) Ireland

**Customer Care & Service**

In case of difficulty within the UK and Northern Ireland, please call the Customer Care Centre on:

**0844 815 3747**

When you dial this number you will hear a recorded message, and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model number: \_\_\_\_\_

Serial number: \_\_\_\_\_

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. These are essential to booking your call. Outside the UK & NI, refer to your local supplier.